

# MOJO'S LUNCH

Menu Available until 4:30 PM

**The Grill Bundle \$55** *Includes: Soft Drink, House Wine, or Cheeky Monkey Draught Tap Beer*  
**Grass-Fed Sirloin Steak** | 250gr of BEEF, wedges, chipotle, Salad

**The Social Bundle for 2 \$89** *Includes: 1 starter, 2 mains & 2 glasses house wine*

## Starters

### Vegetables & Quinoa Salad

seeds, cucumber, almonds

### Loaded Potatoes (gf\*, vo)

broccoli, chorizo, spicy cheddar sauce

### Salt & Pepper Squid (gfo)

aioli, lime

## Mains

### Beef Stir Fry Rice (df,gf)

Shredded Beef, Asian greens, vegetables, soy house glaze

### Mushroom Rigatoni (vgo, dfo)

Mushroom sauce, broccoli, parmesan, almonds, smoked oil

### Grill Chicken Maryland (gfo)

Boneless, pumpkin purée, truffled mushroom sauce, zucchini

## SALAD

### Roast Vegetables & Quinoa (vg, gf) | 24

Seasonal roasted vegetables, quinoa, toasted seeds, almonds, and mustard dressing.

Add-ons: Chicken +8 (df) Halloumi +5 (v) Focaccia +5 (gfo)

## PASTA & RICE

### Mushroom & Broccoli Rigatoni (v) | 32

mushroom sauce, broccoli, parmesan, almonds, and smoked oil

### Chicken Parisienne Rigatoni | 32

chicken, bacon, mushrooms, creamy white wine reduction, and parmesan

### Beef Stir Fry Rice (df, gf) | 32

shredded beef, asian greens, vegetables, soy house glaze

## HOUSE CLASSICS

### Wagyu Beef Burger | 32

tomato, bacon, cheddar, pickles, chipotle, brioche bun, wedges

### The Crispy Harvest Burger (v) | 29

house-made vegetable patty, halloumi, lettuce, tomato, soy glaze, pickles, wedges

### Beer Battered Fish & Chips | 35

local fish in beer batter, tartare, garden salad, and wedges

### Reuben Beef Toasty | 19

corned beef, sauerkraut, cheese

### Hand Rolled Ricotta Gnocchi (vo) | 29

chorizo, poached egg, spinach, parmesan, aioli

## FROM THE GRILL

### Grass-Fed Sirloin (gf, dfo) | 49

250g beef sirloin, charred-braised cabbage, jus and miso brown butter.

### Chicken Medallions (gfo) | 37

boneless chicken maryland, pumpkin purée, truffled mushroom sauce, brussels sprouts, crispy enoki



v = vegetarian | vg = vegan | gf = gluten free | df = dairy free | vo = vegetarian option | vgo = vegan option | gfo = gluten free option | dfo = dairy free option | gf\* = gluten free ingredients however cooking technique encounters cross-contamination.

A 15% surcharge applies on Public Holidays. 1% card fee on EFTPOS, Visa & Mastercard; 2.75% on Amex.

Ask about of *Private Dining Room* for Special Events.  
Corporate Dinners, Birthday Parties, Christmas Functions, Baby Showers



